



**BRECKENRIDGE  
HOSPITALITY**

# BANQUET MENU



# Breckenridge Hospitality Banquets & Catering

## POLICIES AND GENERAL INFORMATION

### Attendance Guarantee

For the various resort departments to prepare properly for your food and beverage functions, guaranteed attendance is required by 12:00 pm 72 business hours, or three business days prior to the function. This will be considered your minimum guarantee, and is not subject to reduction.

Charges will be based upon your guaranteed number or actual number of guests, whichever number is greater. Actual attendance of 10% or more than the guaranteed will incur a 10% service charge (above the additional per person cost).

When choosing more than one entrée option for Table Service Meals, all guaranteed numbers for entrée choice are due 72 hours in advance.

### Banquet Event Orders (BEO)

A great deal of effort goes into coordinating a successful event, thus all the details must be completed and agreed upon in writing, mainly in the form of a BEO, at least 15 business days in advance of your event.

### Outside Food and Beverage

No food or beverage is permitted in hotel meeting spaces and common areas unless provided by Breckenridge Hospitality. A \$25 per person fee will be assessed in the event outside food and/or beverage is brought in.

### Remaining Food

In accordance with proper food handling regulations, we do not permit the removal of remaining food from event or meeting rooms to any guestrooms and/or off property. We also do not permit the reuse of food items from one function to another.

### Alcoholic Beverages

Alcoholic Beverage sales are governed by the Colorado Liquor Board which prohibits any alcoholic beverages, other than those provided through Breckenridge Hospitality Catering, to be brought into the conference facilities. We reserve the right to require proper identification of age for anyone desiring alcoholic beverage service.

### Pricing

All pricing is per guest unless otherwise noted. Certain events require a minimum number of attendees, should you not meet this minimum a \$4 per person charge will be assessed.

At all properties a 20% taxable service charge applies to all Food & Beverage and Audio Visual. At Mountain Thunder Lodge, One Ski Hill Place, Crystal Peak Lodge and Sevens restaurant, an additional 2% taxable Civic Assessment applies to all Food & Beverage, Service Charges and Attendant Fees. Tax, service charge and Civic Assessment do not apply to site fees or rentals.

### Limited Diet Menus

Food can be a personal issue, particularly if your diet is subject to restrictions. In order to provide foods that appeal to different tastes and habits, we employ a wide diversity of culinary techniques and ingredients. Our Conference Services Manager and culinary team are happy to work with you to plan a meal which will accommodate all dietary needs and/or restrictions.

### Sustainable Cuisine

We are committed to global environmental protection and to support this effort we offer fish and seafood selections from sustainably managed resources. We also use organic and fair-trade coffee, natural and organic meat and poultry, seasonal and organic fruits and vegetables, and organic and biodynamic wines. To guide our purchasing decisions we utilize Seafood Choices Alliance and the Monterey Bay Aquarium Seafood Watch Program as well as various websites and organizations that provide guidance affecting other areas of our menus. We make a strong effort to support organic and sustainable cuisine in all aspects of our menus including, but not limited to, our banquet menus, wedding menu and our wine list.



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## CONTINENTAL BREAKFAST

*Our Continental breakfast will be replenished for one hour and include freshly brewed Starbucks® organic regular, decaffeinated coffee and a selection of Tazo® teas.*

### THE HEALTH NUT BREAKFAST ~ \$21.00

Chilled Fruit Juices  
Fresh Seasonal Melons, Fruits and Berries  
Signature Granola Station with Dried Fruit and Nuts  
Berry and Plain Yogurts  
House Made Muffins and Butter Croissants  
Sweet Butter, Jams and Preserve

### THE QUICK SILVER ~ \$17.00

Chilled Fruit Juices  
Fresh Seasonal Melons, Fruits and Berries  
Chef's Selection of Freshly Made Pastries  
Sweet Butter, Jams and Preserves

## BREAKFAST ENHANCEMENTS

*These items are available to be added to any Continental or Buffet breakfast.*

*\* Requires chef attended action station of \$100 per chef per hour*

### OATMEAL BAR ~ \$5.50

Cut Oats topped with guest's choice of toppings.

Selection to include:

Sliced Almonds, Walnuts, Dried Fruits, Raisins, Maple Syrup, Brown Sugar, Honey, Cinnamon, Peanut Butter, Milk and Cream

### FRUIT SMOOTHIE STATION\* ~ \$7.00

Fresh Fruit Smoothies

Flavors to include:

Blueberry, Raspberry and Strawberry, seasonal Chef's creation  
Customized with Wheatgrass, Vitamin C and Protein Powder

### BUILD YOUR OWN GRANOLA ~ \$7.50

Enhance our Chef's Granola with any of the following:

Shredded Coconut, Sliced Almonds, Yogurt, Fresh Berries, Honey, Dried Fruits

### BREAKFAST PANINI STATION\* ~ \$8.50

Warm, Crispy Panini grilled to order with Fried Egg

Flavors include:

Grilled Vegetables & Goat Cheese, Monte Cristo, Denver Omelet and Huevos Rancheros  
Customize your Panini flavor with Charred Tomato Salsa, Southwestern Avocado Relish

### OMELET STATION\* ~ \$9.00

Omelets prepared to order with Fresh Eggs, Egg Beaters or Egg Whites

Filled with choice of assorted Breakfast Meats, Cheeses and Vegetables

### ORANGE BRIOCHE FRENCH TOAST ~ \$3.50

Vermont Maple Syrup

### MESA VERDE BREAKFAST BURRITO ~ \$4.50

Scrambled Eggs, Chorizo, Cheddar Cheese and Roast Green Chili Sauce

### BREAKFAST CROISSANT ~ \$4.50

Scrambled Eggs, Sausage, Smoked Cheddar and Jack Cheese

### INDIVIDUAL COLD CEREALS ~ \$3.00

Low-fat and Skim Milk

### BUTTERMILK BISCUITS WITH COUNTRY SAUSAGE GRAVY ~ \$3.00

### FLUFFY SCRAMBLED EGGS ~ \$3.50

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## BREAKFAST BUFFETS

*Our Buffet breakfast will be replenished for one hour and include freshly brewed Starbucks® organic regular, decaffeinated coffee and a selection of Tazo® teas.*

*Additional \$4.00 per person charge applies when group guarantees fewer than 20 guests.*

### **THE MINERS BREAKFAST ~ \$24.50**

Chilled Fruit Juices  
Fresh Seasonal Melons, Fruits and Berries  
Assorted Cereals with Dried Fruits and Nuts  
Fluffy Scrambled Eggs  
Smoked Bacon and Pork Sausage  
Yukon Gold Breakfast Potatoes  
Selection of Freshly Made Pastries with Sweet Butter, Jam and Preserves

### **THE LOG CABIN ~ \$28.50**

Chilled Fruit Juices  
Fresh Yogurt with Assorted Toppings  
Blueberry Buttermilk Pancakes  
Assorted Individual Cereals  
Fluffy Scrambled Eggs  
Smoked Bacon and Turkey Sausage  
Hash Brown Potatoes tossed with Caramelized Onions  
Assortment of Breakfast Muffins, Breakfast Breads and Sweet Butter, Jam and Preserves  
New York Style Bagels with Flavored Cream Cheeses

### **THE BRECKENRIDGE BREAKFAST ~ \$32.50**

Chilled Fruit Juices  
Orange Brioche French Toast with Caramelized Apple Butter  
Build your own Granola Station  
Sliced Seasonal Fruits with Fresh Berries  
Denver Scrambled Eggs (Green Pepper, Ham, Onion)  
Smoked Bacon and Chicken Apple Sausage  
Herb Roasted Breakfast Potatoes  
Assortment of Seasonal Coffee Cakes and Breakfast Breads with Sweet Butter, Jam and Preserves

## TABLE SERVICE BREAKFAST

*Our Plated Breakfast will include freshly brewed Starbucks® organic regular, decaffeinated coffee, a selection of Tazo® teas, individual fresh fruit presentations with a selection of freshly made pastry and breakfast bread baskets.*

### **ALL AMERICAN BREAKFAST ~ \$21.50**

Freshly Scrambled Eggs with your choice of Smoked Bacon or Country Style Sausage  
Served with Breakfast Potatoes and Grilled Herb Tomato

### **COLORADO BENEDICT ~ \$22.50**

Poached Eggs on Buttermilk Biscuits with Venison Sausage topped with Ancho Chili Hollandaise

### **HEALTHY ~ \$23.00**

Spinach and Leek Quiche with Cured Ham and Melon

### **ORANGE BRIOCHE FRENCH TOAST ~ \$23.50**

Choice of Grilled Ham or Smoked Bacon

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## BRUNCH ~ \$59.00

*Minimum 50 people. Includes assorted juices, freshly brewed Starbucks® organic regular, decaffeinated coffee and a selection of Tazo® teas.*

*\* Requires chef attended action grill station of \$100 per chef per hour*

### **COLD & SALAD STATION**

Asparagus Soup with Boursin Cheese  
Caesar Salad with Baby Spinach with Crisp Bacon and Honey Mustard Dressing  
Assorted Seasonal Melons and Fresh Berries  
Imported and Domestic Cheeses  
Assorted Dried Meats and Sausages  
Smoked Salmon and Trout with Lemon, Capers and Onions  
European Breads and Rolls

### **CHILLED SEAFOOD**

Jumbo Shrimp and Jumbo Crab Claws  
Atlantic Oysters on the Half Shell  
Cocktail Sauce  
Brandy Sauce  
Red Wine and Pepper Mignonette  
Lemon Wedges

### **EGGS, OMELETS & BREAKFAST SELECTIONS**

Omelets and Eggs made to order \*  
Traditional Eggs Benedict  
Smoked Bacon and Country Sausages  
Breakfast Potatoes  
Malted Waffles and Buttermilk Pancakes with Assorted Toppings and Maple Syrup  
New York-Style Bagels with Flavored Cream Cheeses

### **CARVING STATION**

Salt Herb Encrusted Prime Rib, Pinot Noir Jus, Creamed Horseradish\*

### **ENTRÉE**

Provençal Pacific Red Snapper  
Cabernet Braised Beef Short Ribs  
Wild Mushroom Ravioli in a Lemon Thyme Sauce  
Orange and Hickory Glazed Chicken Breast  
Steamed Baby Vegetables

### **DESSERT & PASTRY STATION**

Breakfast Pastries, Danish and Mini-Muffins  
An array of 5 different desserts

We Suggest an Ice Sculpture to Enhance Your Brunch. Bartender Service is Available for Mimosas & Bloody Marys

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## A LA CARTE BEVERAGES

STARBUCKS® ORGANIC SERENA BLEND REGULAR AND DECAFFEINATED COFFEE AND TAZO® TEAS ACCOMPANIED WITH FLAVORED SYRUPS	\$49.00 PER GALLON
HOT CHOCOLATE	\$36.00 PER GALLON
FRUIT PUNCH	\$27.00 PER GALLON
FRESH FRUIT JUICES	\$36.00 PER GALLON
ASSORTED BOTTLED JUICES	
<i>IZZE SPARKLING</i>	\$2.50 (8.4OZ)
<i>TROPICANA</i>	\$3.00 (10OZ)
<i>NAKED ORGANIC</i>	\$6.50 (15OZ)
REGULAR, DIET AND DECAFFEINATED SOFT DRINKS	\$3.50 EACH
LEMONADE	\$27.00 PER GALLON
ICED TEA	\$27.00 PER GALLON
BOTTLED ICED TEAS, LEMONADE, SPORTS DRINKS, SPECIALTY WATERS, STILL AND SPARKLING WATERS	\$4.00 EACH
STARBUCKS® FRAPPUCINO & ASSORTED BOTTLED SMOOTHIES	\$5.50 EACH
ENERGY DRINKS	
<i>ROCKSTAR®, AMP®, STARBUCKS® DOUBLE SHOT</i>	\$5.50 (16OZ)

## A LA CARTE SNACKS

*Minimum order of one dozen*

MUFFINS, CROISSANTS AND DANISHES	\$32.00 PER DOZEN
ASSORTMENT OF FRESH BAGELS WITH CREAM CHEESE	\$32.00 PER DOZEN
BREAKFAST BREADS	
<i>ZUCCHINI, BANANA-CINNAMON AND ESPRESSO</i>	\$32.00 PER DOZEN
COFFEE CAKES	\$32.00 PER DOZEN
<i>APPLE-CRANBERRY, BANANA-CHOCOLATE CHIP, BLUEBERRY-LEMON POPPY SEED</i>	
INDIVIDUAL ASSORTED FRUIT YOGURTS	\$32.00 PER DOZEN
ASSORTED FILLED CROISSANTS	\$48.00 PER DOZEN
PECAN STICKY BUNS	\$40.00 PER DOZEN
CINNAMON ROLLS	\$40.00 PER DOZEN
GRANOLA BARS	\$2.25 EACH
POPCORN, PRETZELS, POTATO CHIPS	\$7.00 PER PERSON
HOT PRETZELS <i>WITH SPICY MUSTARD</i>	\$28.00 PER DOZEN
CHOCOLATE FUDGE BROWNIES	\$38.00 PER DOZEN
JUMBO COOKIES	\$38.00 PER DOZEN
CANDY BARS	\$2.25 EACH
INDIVIDUAL ICE CREAM BARS	\$4.00 EACH

## BREAKS

Served for 45 minutes and priced per person.

### BEVERAGE BREAK~

Assorted Tropicana Fruit Juices  
Coffee Presentation with Flavored Syrup  
Infused Water  
Assorted Soft Drinks

45 MINUTES PACKAGE- \$6.95

HALF-DAY (4 HOURS) PACKAGE- \$11.95

FULL DAY (8 HOURS) PACKAGE- \$16.95

### FRUIT SMOOTHIE STATION\* ~ \$7.00

Fresh Fruit Smoothies  
Flavors to include: *Blueberry, Raspberry, Strawberry, and seasonal Chef's creation*  
Customize with Wheatgrass, Vitamin C and Protein Powder

### SWEET TREAT ~ \$7.50

Chocolate Fudge Brownies  
Jumbo Assorted Cookies,  
Rice Krispie Treats  
Pitchers of Low-fat and Skim Milk  
Starbuck's® Frappuccinos

### TASTE OF COLORADO ~ \$9.00

Assortment of Salsas using ingredients associated with Colorado:  
*Black Bean and Corn, Verde, Smoked Pissala Pepper, toasted Ancho Salsas, Avocado and Grilled Onion Relish*  
Multi-colored Corn and Flour Tortilla Chips  
Freshly Brewed Iced Tea customized with Fruits in Syrup

### ICE CREAM SOCIAL ~ \$10.00

Pre-scooped Vanilla and Chocolate ice creams  
Toppings: *Chopped Peanuts, Cherries, Hot Fudge Jimmies, White and Dark Chocolate Chips, M&M's, Whipped Cream, Crushed Pineapple*  
Fruited Infused Water Presentation

### RAG TIME ~ \$13.00

Jars of Old Time Candy  
Fresh Popcorn  
Chocolate Dipped Apple Wedges topped with Nuts and Caramel  
Root Beer, Orange and Assorted Sodas

### BUILD YOUR OWN TRAIL MIX~ \$14.00

Create your own treat by mixing:  
*Walnuts, Pecans, Almonds, Pistachios, Macadamia Nuts, White Chocolate Bits, Milk Chocolate Chips, M&M's, Raisins, Dried Cherries, Apricots, Papaya, Pineapple and Granola*  
Individual Bottled Juices and Smoothies

### FRESH FRUITS~ \$15.00

Fresh Fruit Kabobs  
Banana-Cinnamon and Apple Cranberry Fruit Breads  
Yogurt and Berry Parfaits with Granola  
Izze's Sparkling Fruit Beverages

### APPLES ~ \$15.00

Petite Green Candied Apples  
Cinnamon-Apple Coffee Cake  
Apple-Walnut Muffins  
Apple Wedges with Caramel Dipping Sauce  
Apple Iced Tea, Apple Juice and Hot Apple Cider

### HEALTHY BREAK ~ \$16.00

Bagel Chips with Roasted Red Pepper Hummus  
Crisp Vegetables served with Spinach Dip  
Selection of Whole Fresh Fruits  
Bowls of Dried Fruits and Shelled Nuts  
Individual Bottled Juices and Smoothies

### CHOCOLATE LOVERS ~ \$17.00

Dark Chocolate Fudge Brownies  
Crunchy Chocolate Petit Fours  
Chocolate Cheesecake Squares  
Fresh Fruits served for dipping in our Orange-White Chocolate Fondue  
Starbuck's® Frappuccinos



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## LUNCH BUFFET

*Served with Iced Tea and Lemonade for 90 minutes.*

*An additional \$4.00 per person charge applies when group guarantees fewer than 20 guests.*

*\* Requires chef attended action grill station of \$100 per chef per hour*

### **CHICAGO PIZZA ~ \$26.00**

Tomato Basil Bisque

Caesar Salad, Garlic Croutons and Garlic Breadsticks

Assorted Deep Dish Pizzas served with Crushed Red Pepper and Parmesan Cheese

Grilled Chicken Alfredo with Creamy Garlic Sauce

Chocolate Chip Cannoli, Tiramisu

### **COLORADO GRILL\* ~ \$29.00**

Country Style Potato Salad – Creamy Whole Grain Mustard, Celery, Scallions

Southern Style Cole Slaw

Seasonal Fruit Salad

YOUR CHOICE OF THREE FROM THE GRILL:

Angus Beef Hamburger, BBQ Chicken, Frankfurters, Bratwurst or Spicy Black Bean Patty

BBQ Baked Beans

Platters of Green Leaf Lettuce, Sliced Tomatoes, Shaved Red Onions, Dill Pickle Spears,

Whole Grain Dijon Mustard, Mayonnaise, Tomato Ketchup

Assorted Fruit Pies and Cobblers

### **ORIENTAL EXPRESS ~ \$30.00**

Hot and Sour Soup

Glass Noodle Salad with Green Beans, Roasted Peanuts

Spicy Cucumber Salad with Onion and Sambal Wok Vegetable Fried Rice

Orange Peel Beef with Hot Chilies

Red Curry Marinated Pacific Snapper topped with Cilantro and Mint

Chopped Chicken Salad with Napa Cabbage and Peanut dressing

Assorted Steamed Sui Mai- savory flavored pork, Crab, and chicken wrapped in rice paper, steamed and served with assorted Asian sauces

Dessert Sushi- assorted fruit and berries rolled with sweet sushi-style rice garnished with assorted sauces

Almond Croustade topped Mango and Coconut and Fortune Cookies

### **TASTE OF TUSCANY ~ \$32.00**

Choice of Minestrone Soup, Pasta Fagioli or Italian Wedding Soup

Grilled Tomatoes topped with Fresh Mozzarella, Balsamic and Basil

Arugula with Shaved Reggiano & Lemon Dressing

Zucchini with Pine Nuts, Mint and Raisins

Chicken Saltimbocca finished with Marsala Sauce

Pork Piccata al Limone

Creamy Farfalle finished with Pesto and Fresh Tomatoes

Warm Bread Sticks with Garlic Butter

Almond Biscotti and Tiramisu



**ESPAÑA ~ \$32.00**

Shrimp and Avocado Salad  
Seasonal Field Greens with Jicama and Cilantro Orange Vinaigrette  
Yellow Corn Tortilla Chips and Warm Tortillas  
Salsas to include: Pico de Gallo, Roasted Tomatillo and Charred Tomato-Garlic  
Saffron Rice with Grilled Tomatoes  
Oven Braised Chicken with Stewed Peppers  
Roasted Pork Shoulder with Garlic and Herbs  
Oven Roasted Pacific Red Snapper topped with Tomatillo Relish  
Tres Leches Cake and Traditional Macaroons

**MEDITERRANEAN ~ \$34.00**

Cucumber and Tomato Salad topped with Feta Cheese  
Hummus & Tapenade with Pita Chips  
Marinated Mediterranean Olives and Cheese  
Grilled Flat Iron Steak served with Tomato Basil Relish  
Chicken Brochettes Herbed Cous Cous  
Baba Ghanoush  
Mascarpone Cheesecake, Fresh Fruit  
Amaretto Cookies  
Baklava

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## WORKING LUNCHEONS

*Served with Iced Tea and Lemonade for 90 minutes.*

### **SALAD TRIO ~ \$26.00**

Garden Vegetable Soup  
Roasted Tomato Basil Bisque  
Creamy Grilled Chicken Salad *Apples, Grapes, Walnuts, and Celery*  
Shrimp Louise Salad *with Hard Boiled Egg, Cucumbers and Tomatoes*  
Tuna Salad *with Herbed Creamy Mustard, Celery Seed and Red Onions*  
Assorted Breads, Rolls, Croissants  
Dessert Bars and Chocolate Fudge Brownies

### **SOUP 'N SALAD ~ \$24.00**

Five Onion Soup  
Classic Clam Chowder  
Mixed Field Greens - *Carrots, Cucumbers, Shaved Red Onion, Garlic Croutons, Chopped Romaine, Sun Dried Tomatoes, Kalamata Olives, Feta Cheese, Red Wine Vinaigrette and Caesar Dressings*  
Warm Dinner Rolls with Butter  
Assortment of Fresh Baked Tarts

### **SANDWICH BOARD ~ \$28.00**

Roasted Corn Chowder  
Bounty of the Garden Salad - *Mixed Field Greens, Tomatoes, Cucumbers, Carrots, Shaved Red Onions, Olives*  
Country Style Potato Salad - *Creamy Whole Grain Mustard, Celery, Scallions*  
Tray of Mini Sandwiches  
An assortment of which to include:  
Hickory Roasted Breast of Turkey and Swiss Cheese- *lettuce, tomato and avocado mayonnaise wrapped in soft lavosh*  
Smoked Ham and Cheddar-*lettuce, tomato, whole grain honey mustard spread on whole grain bread*  
Grilled Vegetables, Herbed Cream Cheese sprouts and Tomatoes *on grilled pita bread*  
Fresh Baked Jumbo Cookies or Brownies

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# LUNCH ON THE GO

\$21.00 FOR ALL SELECTIONS:

*Includes a whole seasonal fruit, kosher dill pickle and potato chips and your choice of assorted soft drink served in a reusable tote bag*

Please make selections within the following thresholds:

1-50 people = 2 sandwich or wrap selections, plus vegetarian

51-250 people = 3 sandwich or wrap selections, plus vegetarian

251+ people = 4 sandwich or wrap selections, plus vegetarian

## **VEGGIE WRAP**

Grilled Vegetables, Herb Cream Cheese, Guacamole, Tomato, Wrapped in a Herb Tortilla

## **CHEF'S SALAD**

Crisp Garden Greens, Julienne Smoked Ham, Roast Turkey, Colorado Roast Beef, Ribbons of Swiss, Cheddar and Jack Cheeses, Tomatoes, Red Onions, Carrot Curls, Cucumbers, Kalamata Olives, Herb Vinaigrette and Fresh Baked Rolls

## **HAM AND SWISS SUB SANDWICH**

Soft Whole Wheat Sub with Swiss Cheese and Tomato

## **HONEY GLAZED TURKEY CROISSANT**

Swiss Cheese, Roasted Red Pepper, Avocado and Tomato

## **OVEN ROAST HERB CHICKEN BREAST**

French Baguette with Provolone, Grilled Onion and Mushroom

## **SLICED COLORADO ROAST BEEF**

Dark Rye with Brie and Honey Mustard

## **CAPICOLA HAM, SALAMI, TURKEY AND PROVOLONE**

Crisp Lettuce, Red Onion, Peperoncini and Tomato

*All selections are accompanied with the following:*

### **CHOICE OF (1) SALAD:**

PASTA SALAD

*Onions, peppers, olives, artichoke and herb vinaigrette dressing*

RED POTATO SALAD

*Whole grain dijon mustard, celery and scallions*

FRESH FRUIT SALAD

*Melons, pineapples and grapes*

### **CHOICE OF (1) DESSERT:**

JUMBO COOKIE

DOUBLE CHOCOLATE FUDGE BROWNIE

CANDY BAR

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## TABLE SERVICE LUNCHEONS

*Served with iced tea and lemonade, house made rolls, butter and choice of dessert. Enhance your luncheon with a hot soup or fresh salad for \$4.00 per person.*

### **SEARED SCOTTISH SALMON ~ \$21.00**

Seared Scottish Salmon, Red Potato Hash, Sautéed Arugula, Roasted Tomato and Basil Coulis

### **SEARED ROCKY MOUNTAIN TROUT ~ \$21.00**

Fresh Seared Rocky Mountain Trout, Wild Rice Pilaf, Haricot Vert and Toasted Slivered Almonds, Chive Beurre Blanc

### **ROASTED CHICKEN~ \$22.00**

Roasted Bone In Chicken, Haystack Mountain Goat Cheese, Risotto Broccolini, Sun Dried Tomato Demi-Glaze

### **PECAN ENCRUSTED CHICKEN BREAST ~ \$23.00**

Pecan Encrusted Chicken Breast, Wild Rice Cake, Braised Greens, Honey Shallot reduction

### **GRILLED HERB MARINATED SIRLOIN ~ \$24.00**

Grilled Herb Marinated Sirloin, Roasted New Potatoes, Peppers and Onions, Roasted Spaghetti Squash, Western Slope Red Wine Reduction

### **GRILLED FLAT IRON STEAK ~ \$26.00**

Grilled Flat Iron Steak, Blue Cheese Potato Au Gratin, Broccolini, Herb Jus

### **OVEN ROASTED PHEASANT BREAST~ \$28.00**

Oven Roasted Pheasant Breast, Toasted Orzo & Garlic Herb Cheese, Garlic Spinach and Blackberry Jus

### **BARRAMUNDI ~ \$29.00**

Grilled Barramundi, Seared Polenta Cake, Roasted Haricot Vert with Red Peppers, Sun Dried Tomato and Kalamata Olive Relish

### **GRILLED RIB EYE ~ \$34.00**

Grilled Garlic Marinated Rib Eye, Smoked Cheddar Mashers, Grilled Asparagus and Truffle Demi-Glaze

#### **ADD A SALAD \$4**

##### **MIXED BABY LETTUCES**

*with grilled apples, candied pecans in a pomegranate vinaigrette*

##### **TOSSED FIELD GREENS**

*with heirloom tomatoes with balsamic dressing*

##### **BIBB LETTUCE**

*with marinated artichoke, pesto and olive oil*

#### **ADD A SOUP \$4**

##### **CHARRED TOMATO BISQUE**

*with chive crouton*

##### **ROASTED TOMATO AND WHITE BEAN SOUP**

*with herb croutons*

##### **POTATO LEEK SOUP**

##### **LOBSTER BISQUE CHIVE OIL**

##### **ROAST CHICKEN, WHITE BEAN AND SMOKED HAM**

##### **FOREST MUSHROOM**

*topped with truffle oil*

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## TABLE SERVICE DESSERTS

**VANILLA CRÈME BRÛLÉE**

*with Chocolate Dipped Shortbread*

**VANILLA MASCARPONE CHEESECAKE**

*with a Strawberry-Rosemary Reduction*

**CHOCOLATE BUNDT CAKE**

*with Crème Anglaise*

**FLOURLESS CHOCOLATE HAZELNUT CAKE**

*with Raspberry Coulis*

**BOURBON PECAN TORTE**

*with Crème Anglaise*

**BREAD PUDDING**

*with a Praline Sauce*

**WILD BERRY TART**

*with Allspice Whipped Cream*

**KEY LIME TART**

*topped with Swiss Meringue*

**APPLE TART TARTAIN**

*with Maple Sayboyne*

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## SPECIALTY CHEF STATIONS

*Refreshed for two hours with an additional \$4.00 per person charge when group guarantees fewer than 20 guests.*

*\* Requires chef attended action grill station of \$100 per chef per hour    \*\* Requires a server at \$35 per hour per server*

### **CROUSTADE\*** ~ \$15.00

Warm Apple or Berry Croustade sliced to order and topped with Vanilla Ice Cream, Raspberry and Caramel Sauce

### **POTATO BAR\*\*** ~ \$17.00

Sweet Potatoes, Yukon Gold and Peruvian Purple Potatoes  
Toppings to include: Maple Syrup, Brown Sugar, Sour Cream, chopped Chives, chopped Bacon, whipped Butter, Blue Cheese, Reggiano, roasted Mushrooms, Rock Shrimp, roasted Garlic and Cheddar Cheese

### **PASTA STATION\*** ~ \$17.00

Whole Wheat Pasta, Spinach Ravioli, Orecchiette, and Penne Pasta accompanied by Basil Pesto, Fresh Tomato Sauce and creamy Alfredo Sauces  
Rock Shrimp, seasonal Herbs, shaved Parmesan, roasted Mushrooms, Red Peppers, and fresh Leeks  
Fresh ground Black Pepper, Herb Infused Olive Oil, Chopped Garlic and warm Artisan Breads

### **CUSTOM MAC 'N CHEESE\*** ~ \$17.00

Creamy Ditalini Pasta tossed with Four Cheese Sauce and choice of Lobster, Roasted Mushrooms, Fried Leeks, Fresh Herbs, Cajun Spiced Shrimp, Parmesan, Spanish Shredded Pork, Marinated Tomatoes, Smoked Bacon and Blue Cheese

### **WILD MUSHROOM GNOCCHI\*** ~ \$18.00

Shaved Reggiano, Fresh Herbs, Roasted Tomatoes in a rich Cream Sauce, shaved Truffles

### **CRAB CAKES\*** ~ \$22.00

Fresh Crab Cakes sautéed to order, served with toppings of Remoulade, and Cocktail Sauce

### **SEAFOOD CEVICHE MARTINI BAR\*\*** ~ \$22.00

Pacific Red Snapper, Shrimp, and Scallop Ceviche with Mango and Citrus Vinaigrette

### **WHOLE APPLE AND FENNEL ROASTED TURKEY BREAST\***

Gourmet Mustards and Barbecue Sauce, Pecan Cranberry Relish, and Buttermilk Biscuits

**\$275** Feeds approximately 35 people reception style

### **OVEN ROASTED BEEF TENDERLOIN\***

Served with Horseradish Cream, Whole Grain and Dijon Mustard, and an assortment of Breads

**\$275** Feeds approximately 20 people reception style

### **HONEY BAKED VIRGINIA HAM\***

Served with assorted Mustards and Buttermilk Biscuits

**\$275** Feeds approximately 40 people reception style

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## CHILLED HORS D' OEUVRES

*50 pieces per order, priced per order*

*Hand passed service is an additional \$35 per hour per server*

<i>Crostini Bar: Hummus, Baba Ghanoush, Tapenade or Tomato Basil Relish. Served with Pita Triangles, Garlic Crostini</i>	\$140.00
Spicy Tuna, Wonton Crisp, Wasabi Aioli, Fried Chive	\$150.00
Rare Yellowfin Tuna, Sesame Cucumber Salad, Truffle Kabayaki Sauce	\$150.00
Smoked Salmon Mousse, Cucumber Round, Caviar	\$150.00
California Roll, Crab, Avocado, Cucumber	\$150.00
Oyster on the Half Shell, Champagne Mignonette Sauce	\$165.00
Chilled Prawns, House Made Horseradish Cocktail Sauce	\$175.00
Chilled Alaskan King Crab Claws, House Made Cocktail Sauce	\$175.00
Crab and Citrus Salad in a Lettuce Cup	\$150.00
<i>Chilled Seafood Sampler: Crab Claws, and Oysters on the Half Shell, Champagne Mignonette Sauce, House Made Cocktail Sauce</i>	\$175.00
Curried Chicken Salad, Apple Chip, Bouchee	\$140.00
Assorted Savory Tea Sandwiches	\$125.00
Beef Carpaccio, Tomato Chutney, Herb Crostini	\$150.00
Prosciutto Wrapped Asparagus, Haystack Mountain Goat Cheese, Balsamic Glaze	\$140.00

## HOT HORS D' OEUVRES

*50 pieces per order, priced per order*

*Hand passed service is an additional \$35 per hour per server*

Portabello "Steak" Frites, Mustard Aioli	\$125.00
Petit Grilled Cheese Sandwiches, Organic White Cheddar Cheese, Tomato Chutney	\$125.00
Savory Caramelized Onions and Haystack Mountain Goat Cheese Tartlets	\$150.00
Breckenridge Avalanche Ale Battered Zucchini Sticks, Spicy Mustard Aioli	\$125.00
Crab Quesadillas, Pico de Gallo, Queso Fresco	\$150.00
Petite Crab Cakes, Ancho Chile Aioli	\$175.00
Grilled Beef Skewers, Chimichurri, Roasted Onions	\$150.00
Seared Lamb Medallions, Lingonberry Relish, Lavash Cracker	\$165.00
Seared Elk Tenderloin, Blackberry Compote	\$175.00
Mini Lamb Sliders, Cucumber Raita	\$150.00
Duck Confit Spring Rolls, Spicy Peanut Sauce	\$150.00



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## RECEPTION PRESENTATIONS

*Serves approximately 25 people per display, priced per order*

### **FRESH GARDEN VEGETABLE CRUDITÉS ~ \$100**

Vegetables, Red Pepper Hummus, Garden Ranch Dip

### **FRUIT DISPLAY ~ \$100**

Melons, Seasonal Berries, Grapes, Honey Yogurt

### **ANTIPASTO DISPLAY ~ \$250**

Italian Meats, Cheeses, Grilled Vegetables, Marinated Artichoke Hearts, Mixed Olives and Italian Bread

### **DOMESTIC CHEESE BOARD ~ \$175**

Mild, Semi-Soft and Herb Cheeses, Fresh Fruit, Seasonal Berries, Assorted Cracker and Sliced Bread

### **CHEESE FROM ABROAD ~ \$275**

Imported Cheeses, Fresh Fruit, Seasonal Berries, Assorted Nuts, Toasted Baguettes and Assorted Crackers

### **SMOKED SALMON ~ \$250**

Lemons, Capers, Red Onion, Cucumbers, Whipped Cream Cheese, and Water Crackers

### **WARM BRIE EN CROUTE ~ \$200**

Mango Chutney, Seasonal Berries, Toasted French Baguette

### **WINE PAIRING ~ \$40 per person**

Wine pairing reception

Four individual stations, Each with a chef selected gourmet appetizer, paired with a complementing wine selection

Minimum 15 people

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## DINNER BUFFETS

Served with Iced Tea and Lemonade for 90 minutes.

An additional \$4.00 per person charge applies when group guarantees fewer than 20 guests.

\* Requires chef attended action grill station of \$100 per chef per hour

### THE ALL AMERICAN ~ \$42.00

#### Gathered Greens Salad

*Baby greens layered with tomatoes, peppers, carrots mushrooms and olives with ranch and herb vinaigrette dressings*

#### Fresh Baked Rolls

*Creamy butter*

#### Grilled Top Sirloin of Beef

*Mushroom and pearl onion sauce*

#### Grilled Marinated Bone-In Chicken Breast

*Brown chicken jus*

#### Garden Fresh Vegetables

*Sweet basil butter*

#### New Potatoes

*Rosemary and roasted garlic*

#### Seasonal Fruit Pies and Cobblers

### COCINA CASERA ~ \$44.00

#### Grilled Quesadillas

*Fire-roasted chilies, black beans, grilled chicken, cheddar cheese with guacamole, sour cream and salsa*

#### Roasted Corn and Tomato Salad

*Peppers, onions, chilies and chipotle dressing*

#### Ranch Style Black Beans

*Topped with monterey jack cheese*

#### Five Layer Dip

*Tri-color tortilla chips*

#### Pacific Red Snapper Vera Cruz

*Sweet peppers, onions, green olives and tomatoes*

#### Roast Pork Loin

*Red mole, toasted ancho chilies and roasted garlic puree*

#### Spanish Rice

#### Churros with Honey

#### Mixed berry flans with caramel sauce

### ROCKY MOUNTAIN BUFFET\* ~ \$49.00

#### Colors of Colorado Salad

*Carrots, tomatoes, cucumbers, roasted tomato vinaigrette and ranch dressing*

#### Breads and Rolls

*Sweet butter*

#### Carved Colorado Leg of Lamb

*Dijon herbs de provence crust, natural au jus*

#### Ruby Red Trout

*Topped with fresh herbs lemon butter*

#### Hunter's Style Chicken

*Tomatoes, pearl onions, bacon, mushrooms*

#### Garden Fresh Vegetables

*Sweet basil butter*

#### Yukon Gold Whipped Potatoes

#### Old Fashioned Pies and Cakes

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**CHINA TOWN\* ~ \$45.00**

Dim Sum

*Chinese pot stickers, wontons, egg rolls, hot mustard, sweet & sour sauce*

Szechwan Vegetable Salad

*Napa cabbage, ginger, carrots, green onions, sugar snap peas, bamboo shoots, water chestnuts*

Tropical Fruit

*pineapple, papaya, melon with coconut dip*

Char-Broiled Ginger Beef

*teriyaki glaze*

Kung Pao Chicken

*water chestnuts, celery, bamboo shoots, cashews, bok choy, dried chilies*

Pineapple Glazed Mahi Mahi

*citrus scallion relish*

Traditional Fried Rice wok-fired

*with ginger garlic pea pods, carrots*

Fortune Cookies

Mango Ginger Tart

**RIVER MEADOW BARBECUE\* ~ \$59.00**

Gathered Field Greens

*pear tomatoes, mushrooms, carrots, cucumbers, honey balsamic vinaigrette and peppercorn ranch*

Five Bean Vegetarian Chili

*rainbow peppers*

Roasted Garden Vegetables

*red pepper dip*

Green Chile Cheddar Cheese Muffins, Biscuits, Assorted Grain and Oat Rolls

*creamy butter, honey butter*

Yukon and Sweet Potato Bar \*

*bacon, sour cream, broccoli, green onions, cheddar cheese, sweet butter*

CHOOSE 3 FROM THE GRILL

Bacon Wrapped Shrimp Skewer

*pineapple jalapeño marinade*

Grilled Scottish Salmon Fillet

*spice rubbed, mango chili relish*

New York Strip Steak

*sautéed wild mushrooms*

Colorado Lamb Chops

*Rosemary garlic and cracked pepper*

Breast of Chicken

*honey cilantro lime glaze*

Chocolate Tuaca Cake

Boston Cream Pie

Build-Your-Own Strawberry Shortcake

*home-style butter sponge cake*

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**LITTLE ITALY ~ \$54.00**

Radicchio and Spinach Salad

*balsamic vinaigrette*

Antipasto

*air-dried meats, fresh mozzarella, marinated artichokes, mushrooms, roasted red peppers, asparagus, tomatoes, olives*

Warm Focaccia

*herb infused olive oil*

ENTRÉE SELECTIONS:

Veal Saltimbocca

*tomato, sage, prosciutto, parmesan cheese*

Chicken Marsala

*Caramelized orzo, mushrooms, tomatoes, green onions*

Jumbo Cheese Ravioli

*Light cream and tomato sauce*

Vegetable Cannelloni

*spinach, mushroom, sautéed zucchini, red onions, garlic, tomatoes*

Tiramisu

*ladyfingers soaked in coffee liqueur, layered with sweet mascarpone*

Cannolis

*Orange, berry and vanilla topped with chopped pistachios*

**OLD COWBOY COOKOUT ~ \$55.00**

Salad Bar with all the Fixings

*Tomatoes, cucumbers, carrots, black olives, red onions, cheese, croutons, ranch and herb vinaigrette dressings*

Baked Potato Bar

*Bacon, sour cream, broccoli, green onions, cheddar cheese, butter*

CHOOSE 3 FROM THE GRILL

Barbecued Chicken

*Shallot barbecue sauce*

Grilled Ruby red Trout

*Garlic herb butter*

Sirloin Steak

*Compound butter*

Bourbon Brown sugar cured Baby Back Ribs

Vegetable Kabobs

*Brushed with herb Butter*

Baked Beans

Biscuits and Rolls

Sliced Watermelon

Assorted Country Style Pies

*Ask your Conference Services Manager about an outdoor presentation, with your items grilled to order, for your Cowboy Cookout meal. Subject to weather restrictions.*

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## TABLE SERVICE DINNERS

*Our Table Service Dinners will include a salad, freshly brewed Starbucks® organic regular, decaffeinated coffee, a selection of Tazo® teas and your choice of dessert.*

*Enhance your dinner with a first course or a hot soup for \$4.00 per person.*

### **GRILLED FILET MIGNON~ \$45.00**

Garden Greens with Goat Cheese, Candied Walnuts with Raspberry Vinaigrette  
Filet Mignon topped with Demi-Glaze  
Mushroom Compote, Pommes Dauphinoise and Asparagus with Lemon Butter

### **HERB CRUSTED CHICKEN ~ \$36.00**

Endive Salad with Grape Tomatoes and Orange Mustard Vinaigrette  
Herb Crusted Chicken Breast  
Mushroom Polenta, Sautéed Zucchini with Pine Nuts

### **PACIFIC RED SNAPPER ~ \$36.00**

Spicy Greens, Preserved Lemon and Parmesan with Peppercorn Vinaigrette  
Pacific Red Snapper on Roasted Asparagus  
Saffron Cream Petite Potatoes

### **PEPPERED PORK LOIN~ \$40.00**

Composed Red Oak Salad with Haricot Vert and Roasted Peppers  
Peppered Pork Loin  
Savoy Cabbage, Caramelized Onion, and Whipped Potatoes

### **POACHED HALIBUT~ \$42.00**

Mixed Baby Lettuces with Grilled Apples, Candied Pecans in a Pomegranate Vinaigrette  
Butter Poached Halibut  
Fingerling Potato Confit and Steamed Spaghetti Squash

### **CRAB TOPPED BEEF ~ \$55.00**

Tossed Field Greens with Heirloom Tomatoes  
Crab Topped Filet of Beef with Tarragon Jus  
Roasted Corn and Parsnip Puree

### **RACK OF LAMB ~ \$50.00**

Bibb Lettuce, Marinated Artichoke and Pesto  
Herb Crusted Rack of Lamb with Braised Leek jus  
Olive Oil crushed Potatoes Haricot Vert

### **TOP SIRLOIN & HERB MARINATED SHRIMP ~ \$45**

Tossed Field Greens with Heirloom Tomatoes Mushroom Demi-Glaze,  
Top Sirloin & Herb Marinated Shrimp  
Buttermilk whipped Potatoes and Haricot Vert

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**SEARED CHICKEN BREAST & GRILLED PETITE SALMON~ \$42**

Garden Greens with Goat Cheese, Candied Walnuts with Raspberry Vinaigrette  
Seared Chicken Breast & Grilled Petite Salmon with Lemon-Thyme Beurre Blanc,  
Red Pepper Polenta, Zucchini with Pesto and Pine Nuts

**GRILLED BEEF TENDERLOIN AND POACHED SPLIT LOBSTER TAIL ~ \$65**

Composed Red Oak with Haricot Vert and Roasted Peppers  
Grilled Beef Tenderloin and Poached Split Lobster Tail with Forest Mushroom Compote  
Pommes, Dauphinoise Asparagus and Lemon Butter

**ROSEMARY CRUSTED CHICKEN~ \$39.00**

Mushroom Confit Salad with Composed Greens and Pesto Crostini  
Rosemary Crusted Custom Cut of Chicken  
Truffle Mashed Potatoes and Thyme Bordelaise, and Sautéed Zucchini

**ADD A FIRST COURSE \$8**

**SLICED MUSHROOM STRUDEL**

*with Marinated Artichoke and Merlot Reduction*

**WARM SALMON MEDALLION**

*with preserved Lemon and Chive Cous Cous*

**FRESH JUMBO CRAB CAKE SERVED OVER PEPPER  
RELISH**

**SEARED SCALLOP ON BABY LEEK AND FINGERLING  
RAGOUT**

**COURT BOUILLON POACHED JUMBO SHRIMP**

*with fiery Cocktail Sauce*

**WILD MUSHROOM RAVIOLI**

*with Pancetta and Lemon Thyme Cream*

**ADD A SOUP \$5**

**CHARRED TOMATO BISQUE**

*with Chive Crouton*

**ROASTED TOMATO AND WHITE BEAN SOUP**

*with Herb Croutons*

**POTATO LEEK SOUP**

**LOBSTER BISQUE CHIVE OIL**

**ROAST CHICKEN WHITE BEAN AND SMOKED  
HAM**

**FOREST MUSHROOM**

*topped with truffle oil*

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## TABLE SERVICE DESSERTS

### **VANILLA CRÈME BRÛLÉE**

*with Chocolate Dipped Shortbread*

### **VANILLA MASCARPONE CHEESECAKE**

*with a Strawberry-Rosemary Reduction*

### **CHOCOLATE BUNDT CAKE**

*with Crème Anglaise*

### **FLOURLESS CHOCOLATE HAZELNUT CAKE**

*with Raspberry Coulis*

### **BOURBON PECAN TORTE**

*with Crème Anglaise*

### **BREAD PUDDING**

*with a Praline Sauce*

### **WILD BERRY TART**

*with Allspice Whipped Cream*

### **KEY LIME TART**

*topped with Swiss Meringue*

### **APPLE TART TARTAIN**

*with Maple Sayboyne*

## TABLE SERVICE VEGETARIAN OPTIONS

*All options are available for Table Service Lunch and Dinners.*

### **MARINATED TOFU ~ \$22.00**

Balsamic and Extra Virgin Olive Oil, Marinated Tofu, Seared Herb Polenta Cake, Grilled Summer Vegetables, Roasted Tomato Coulis

### **SPICY EGGPLANT ~ \$22.00**

Spicy Eggplant Yellow Curry, Peppers, Onions, Broccoli, Thai Curry Sauce  
Steamed Jasmine Rice

### **STUFFED PORTOBELLO ~ \$22.00**

Grilled Stuffed Portobello Mushroom, Sun dried Tomato and Asiago Cheese Stuffing,  
Wild Rice Pilaf

### **BAKED ORECCHIETTE ~ \$22.00**

Baked Orecchiette Pasta with Grilled Tomato Sauce, Haystack Mountain Goat Cheese, Garlic Spinach and Garlic Crostini

### **SOBA NOODLE BOWL ~ \$22.00**

Soba Noodle Bowl, Scallions, Red Peppers, Shiitake Mushrooms, Tofu, Napa Cabbage,  
Shabu Shoyu Sauce

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## TEAM BUILDING

Actual activity may be at an additional cost

### **VAIL PASS TEAM DOWN HILL BIKE TOUR (SUMMER, WEEKDAYS) ~\$60**

Includes choice of Lunch On the Go, a cruiser bike rental, helmet, and a shuttle to Vail Pass summit

A guide will give the Vail Pass Tour and provide the shuttle ride at the end of the bike ride in Frisco back to Breckenridge

Minimum of 4 people.

### **SCENIC CHAIR AND HORSESHOE BOWL NATURE HIKE ~\$50**

Includes choice of Lunch On the Go

Head to the base of Peak 8 where you'll ride the Colorado Chairlift and admire the magnificent views of the Continental Divide

Stroll among the colorful garden bursting with a variety of wildflowers. This hike takes you into the Horseshoe Bowl and finishes back at the top of the Colorado Chairlift for a ride back down the mountain

Departs daily 10:00 a.m. and 1:30 p.m.

Summer, weather permitting

### **MURDER ON THE MOUNTAIN ~Price begins at \$125 per person.**

Price will vary based on menu selection

Choose from a variety of Murder Mystery Stories

Table Service 4 Course Dinner

Choice of 4 Hand Passed Hors d'oeuvres

Minimum of 50 people

### **STARRY SUMMER NIGHT RECEPTION (WEATHER PERMITTING) ~\$15 PER PERSON**

Outdoor campfire (Restrictions Permitting)

S'mores Gourmet Reception

Marshmallows, Assorted chocolates, Graham Crackers,

Flavored and original Irish Cream Liquors

Hot Chocolate and Coffee

Stargazer with Telescope presentation (Additional cost)

Minimum 10 people, One hour

### **GUACAMOLE COMPETITION ~\$45**

Which team can create the most flavorful guacamole recipe?

An Extensive ingredients list will be provided for custom guacamole creations

A Breckenridge Hospitality Chef will interact with the groups to give tips and judge the event

Bartender serviced Margarita Bar

Enjoy for 2 hours

Minimum 8 people



# BAR SERVICE

SPRITS LIST	HOUSE BRANDS	CALL BRANDS	PREMIUM BRANDS	TOP SHELF BRANDS
VODKA		Smirnoff	Ketel One	Grey Goose
GIN		Gordon's	Tanqueray	Tanqueray No. Ten
RUM		Malibu & Santa Cruz	Bacardi & Captain Morgan	Oronoco Light
TEQUILA		Sauza Gold	Jose Cuervo Gold	Patron Silver
BOURBON		Jim Beam	Jack Daniels	Makers Mark
WHISKEY		Seagram's 7	VO Whiskey	Bushmills Irish
SCOTCH		Scoresby	Johnnie Walker Red Scotch	Johnnie Walker Black
BRANDY		Korbel	Korbel	Hennessy VS Cognac

LIQUERS & CORDIALS	Kahlua	Amaretto Di Saronno	Chambord	Tuaca	Drambuui
	Cointreau	Bailey's Irish Cream	Frangelico	Jaegermeister	Sambuca

BEER LIST	IMPORTED/SPECIALTY BOTTLED BEER	DOMESTIC BOTTLED BEER
	Bass Ale	Budweiser
	Heineken	Bud Light
	Amstel Light	Bud Light Platinum
	Guinness Stout	O'Doul's Non-Alcoholic
	Stella Artois	Michelob Ultra
	Breckenridge Brewery Avalanche	
	Red Hook ESB	
	Shock Top Belgian White	
	New Belgium Fat Tire	
	New Belgium Sunshine Wheat	
	Kona Fire Rock	

**KEGS**      **IMPORTED/SPECIALTY BEER-** \$495      **DOMESTIC BOTTLED BEER-** \$395

**BAR PACKAGES** Includes beer, wine, liquor and soda: by the hour/per person

DURATION	CALL	PREMIUM	TOP SHELF
ONE HOUR	\$14.00	\$16.00	\$19.00
TWO HOURS	\$21.00	\$23.00	\$26.00
EACH ADDITIONAL HOUR	\$6.00	\$6.00	\$6.00

CONSUMPTION BAR	HOSTED	NON-HOSTED
	"On Consumption"	"Cash Bar"
HOUSE BRANDS	\$5.00/DRINK	\$5.25/DRINK
CALL BRANDS	\$6.25/DRINK	\$6.50/DRINK
PREMIUM BRANDS	\$7.25/DRINK	\$7.50/DRINK
TOP SHELF BRANDS	\$9.00/DRINK	\$9.25/DRINK
PREMIUM HOUSE WINE	\$9.00/GLASS	\$9.25/GLASS
HOUSE WINE	\$6.50/GLASS	\$6.75/GLASS
CORDIALS	\$8.50/DRINK	\$8.75/DRINK
BEER-IMPORT	\$5.25/DRINK	\$5.50/DRINK
BEER- DOMESTIC	\$4.50/DRINK	\$4.75/DRINK
NON-ALCOHOLIC	\$2.75/DRINK	\$3.00/DRINK
BARTENDER FEE	--	\$50.00/HOUR/BARTENDER
MINIMUMS	\$200 1 <sup>ST</sup> HOUR/\$100 EACH ADD'L HR	\$200 1 <sup>ST</sup> HOUR/\$100 EACH ADD'L HR

## SPECIALTY BARS

- MARTINI ~ \$15.00/person/hour  
Premium and Top Shelf Vodka and Gin with all of the Traditional and Latest Enhancements
- BLOODY MARY ~ \$12.00/person/hour  
Premium Vodka with a Garden of Fresh Ingredients and Garnishes
- MARGARITA ~ \$12.00/person/hour  
Hand Selected Tequilas, Ranging in Style and Craft, Accompanied with Your Favorite Mixers
- MIMOSA ~ \$10.00/person/hour  
Fresh Orange Juice and Chandon Brut Sparkling White Wine

## WINE LIST

Not seeing what you are looking for? Given enough lead time, we may be able to accommodate special requests for your wine selection. Please inquire with your conference service agent for availability, pricing and one case minimum order information. Some availability may be subject to change.

### HOUSE WINE

#### Terrazas de los Andes, Altos de la Plata, Chile~

\$29.00

Chardonnay  
Cabernet Sauvignon  
Malbec

### PREMIUM HOUSE WINE

#### Terrazas de los Andes Reserva, Argentina~

\$39.00


Torrontes  
Cabernet Sauvignon  
Malbec

## WHITE WINE

### SPARKLING WHITE WINE & CHAMPAGNE

Stellina Di Notte, Prosecco	38
Chandon Sparkling Brut Classic, California	50
Chandon Sparkling Reserve Chardonnay Brut, California	62
Chandon Sparkling Reserve Pinot Noir Brut, California	62
Chandon <i>etoile</i> Brut, California	87
Chandon <i>etoile</i> Rose, California	98
Moet & Chandon Imperial, France Champagne	89
Moet & Chandon Nectar Imperial, France Champagne	150
Veuve Clicquot Yellow Label Brut, France Champagne	139

### OTHER WHITES

Stellina de Notte, Pinot Grigio,	26
Dr. Loosen "Dr. L", Riesling, Germany 	32
Green Point, Pinot Noir Rose, Australia	43

### CHARDONNAY

Terrazas de los Andes, Argentina	29
Newton Red Label, Napa 	43
Green Point, Australia	43
Cloudy Bay, New Zealand	54
Domaine Chandon, Carneros	61
Cape Mentelle, Australia	71
Sonoma Cutrer, Russian River Valley, California	42

### SAUVIGNON BLANC

Bonterra, Mendocino 	25
Cupcake, Marlborough, New Zealand	26
Cloudy Bay, New Zealand	54
Chateau de Sancerre, Loire France	68

## RED WINE

### PINOT NOIR

Irony, Monterrey	31
Cloudline, Willamette Oregon	47
Domaine Chandon, Carneros	79
Cloudy Bay, New Zealand	96

### MERLOT

Bonterra, Mendocino 	32
Robert Sinskey, Napa 	70

### CABERNET SAUVIGNON


Terrazas de los Andes, Argentina	29
Newton Red Label, Napa 	43
Cape Mentelle, Australia	132

### SHIRAZ

Green Point, Australia	54
Cape Mentelle, Australia	68

### OTHER REDS

Terrazas de los Andes, Malbec, Argentina	29
Newton Red Label, Claret, Napa 	43
Carmenere, Chile	46
Cape Mentelle, Cab/Merlot, Australia	54
Green Point, Cab/Shiraz, Australia	54
Bodega Numanthia "Termes", Tempranillo, Spain	71
Domaine Chandon, Pinot Meunier, Carneros	79

 In the interest of environmental awareness, we support organic and sustainable wineries where you see this moniker on the list